



Ahi.

Welcome to our home.

A restaurant where we honour the special
ingredients of New Zealand and the people
who harvest, prepare and serve them.

A New Zealand Food Story 4 snacks + 4 courses	180 pp
Express lunch snack + starter + main + treat	90 pp

Snacks

PARAOA <i>Commercial Bay · 5 m</i> Ahi's kawakawa sourdough + house-cultured butter	7
TIO <i>Waiheke · 32 km</i> Te Matuku oyster + garden granita + Morningside cider	9
WALLABY + TŌMATO <i>Hunter Hills· 900 km</i> wallaby tart + tula tomato tartare	18
KOURA <i>Fiordland · 1,140 km</i> crayfish broth + Te Anau saffron + agria crunchies	15

Starters

WAREHENG A <i>Ruakākā · 134 km</i> shaved kingfish + burnt cucumber + shiso + avocado sorbet + rocket	34
RAPIKAMA <i>Matamata · 130 km</i> fire-roasted capsicums & Anabelle's sheep's curd + sunflower seed & parsley pesto + tomato water	32
KĀNGA <i>Northland · 225 km</i> charred sweet corn + buffalo mozzarella + pickled eggplant + hazelnut butter + burnt husk oil	34

Mains

IKA <i>Aotearoa · ~ km</i> steamed fish + mushroom & miso duxelle + caulilini + lemon & whey veloute	46
TIA <i>Tapuae-ō-Uenuku · 580 km</i> wild-shot red deer + black pudding + blackberries + wood-fired beets + pickled onion	46
HĪPĪ <i>Central Otago · 1,476 km</i> Lumina lamb loin & shoulder + courgette flower + grilled courgette + kawakawa	46
KAU <i>Lake Ōhau · 910 km</i> BBQ'd wagyu grade 6+ scotch fillet ~400 grams to share + beef jus gras	165

Extras

HUAWHENUA roasted greens from the Ahi. Garden	15
RIWAI Ahi's crispy agria potatoes + mushroom ketchup	15
HUAMATA Ahi. Garden cover crop salad + our dressing	15

Dessert

coal-roasted PEAR <i>Hastings</i> taste of NZ chocolate + candied walnuts + fresh sheep's cheese + pear sorbet	24
new season FEIJOA <i>Clevedon</i> feijoa wine + salted black beech honey mousse + Patumahoe herbs + sherbet	24